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PRESERVING, PICKLING
AND
CANNING FRUIT

MRS. M.E. PETERSON

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Preserving, Pickling & Canning

FRUIT MANUAL.

CONTAINING

A choice collection of receipts for Preserving, Pickling
and Canning Fruits, many of them being
original from housewives of
experience.

BY MRS. M. E. Peterson,

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PREFACE.

THE title of this little work will at once indicate to the reader what they may expect.

If this "*Manual*" becomes a faithful monitor or guide, not only to the young and inexperienced wife or house-keeper, but also affords new and valuable ideas to those of maturer years, then we have accomplished the end for which we started out.

It is something new, not a mere copy of receipts out of other books, as many of them are the results of actual practice of experienced house-keepers, who have abundant knowledge on the subjects treated of; and through their kindness we are at liberty to give others advantage of their knowledge.

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In several cases, a choice can be exercised, for we mention quite a difference in putting up the same article.

The demand for this work will be immense, as the country is teeming with fruit of all kinds, and the cry is *how shall we save it for future use?* This can be answered effectually in the many pages of this little, but useful work.

The *miscellaneous* part will furnish much valuable information, that could not be put under any of the preceding heads, and will *not* be found published elsewhere. After perusing its pages, we venture to predict you will not be without one of "*Peterson's Preserving, Pickling, and Canning Fruit Manuals,*" even at a cost of ten times its price; and we believe that you will recommend it to all your friends.

THE AUTHOR.



PETERSON'S
PRESERVING, PICKLING & CANNING
FRUIT MANUAL.

PRESERVING FRUITS, &c.

Preserving is much more of an art, in order that the fruit may keep aright, than many suppose. We drop the following hints: It is not generally known that boiling it a long time, and *skimming it well without the sugar* and *without a cover* to the preserving-kettle is a very economical and excellent way—economical, because the bulk of the scum rises from the *fruit*, and not from the *sugar*, if the latter is good; and boiling it without a *cover*, allows the evaporation of all the watery particles therefrom; the preserves keep firm and better flavored. The grand secret is to deprive the fruit of its watery vegetation in the shortest time possible.

Preserved Peaches. *Mrs. P.'s.*—Put into a kettle 1 pound of fruit and sprinkle on them three-quarters of a pound of white sugar, and just water enough to wet the sugar; boil about an hour; take some out in a saucer, and if they dry off bright, with a glazed appearance, they are done; take out and put in jars, filling up with the syrup; cover up tight and set away in a cool place.

Preserved Peaches. *Mrs. S.'s*—Take ripe, but not soft peaches. Pour boiling water over them, adding a little washing soda, to take off the skins, which will pull off easily. Weigh equal quantities of fruit and sugar, and put them together in an earthen pan over night. In the morning, pour off the syrup and boil a few minutes; set off the kettle and take off the scum. Put back the kettle on the fire; when the syrup boils up, put in the peaches. Boil them slowly three-quarters of an hour, take them out and put in jars. Boil the syrup fifteen minutes more, and pour over them.

Preserved Peaches. Common.—Take ripe peaches; pare, stone and quarter them. To 6 pounds of the cut fruit, allow 3 pounds of the best brown sugar. Strew the sugar among the peaches, and set away in a covered dish. Next morning, put the whole into a preserving-kettle, and boil it slowly about an hour and three-quarters, skimming it

well. This is not quite so nice as the preceding ones, but will answer for common use.

Preserved Quinces. *Mrs. P.'s.*—Pare, core and weigh your quinces; boil them, until done soft, in water; then take them out with a fork, and clean out your kettle; put them back again, sprinkling over them three-quarters of a pound of sugar to every pound of fruit: let boil in the syrup half an hour, then put in jars; boil your syrup sufficiently and pour over them.

Preserve Peaches with Brandy.—Take 4 pounds of *ripe* but not soft peaches, 2 pounds powdered loaf sugar; put the fruit over the fire in cold water—*simmer*, but not boil, till the skins will rub off easily. Stone them, if liked. Put the sugar and fruit in alternate layers in the jars, till filled; then pour in white brandy, and cover the whole. Cork tightly.

Preserved Strawberries whole.—Take 2 quarts of clarified syrup to 8 pounds of fine large berries; boil them gently, taking care they do not break. Repeat this boiling three times, letting them stand a quarter of an hour to cool between each. Add to them 2 quarts of apple jelly made in the same way; boil it up three times more, and put it hot into glasses or pots. When cold, cover up tight and set away.

Preserved Strawberries. *Mrs. P.'s.*—Take one pound of sugar to the same of fruit; place them in your kettle, with the sugar over them, and let them boil 20 or 30 minutes. If done right, they will keep for years.

Preserved Strawberries. *Mrs. J.'s.*—Allow one pound of sugar to each pound of fruit. Put your sugar into a preserving-kettle, with just water enough to prevent its scorching. Dissolve the sugar as quickly as possible. When the syrup is hot, put in your berries, let them cook about ten minutes, skim them out carefully, and let the syrup simmer about fifteen minutes, then pour it over your berries.

Preserved Pears. *Mrs. P.'s.*—Take out the cores, cut off the stems (if desirable), and pare the fruit. Boil them in water till the pears are tender; watch them, that they do not break into pieces; lay them separately in a plate as you take them out. To each pound of pears, take three-quarters of a pound of sugar. Make the syrup, and boil the fruit in it till clear. A quince or two added, gives it a pleasant taste, which to many is preferable.

Preserved Cantelope Rind. Take one pound of rind not quite mellow, and cut the outside carefully off; lay it in a bowl, and sprinkle over it 1

teaspoonful of alum; cover it with boiling water, and let it stand all night; then dry it in a cloth; scald it in ginger tea, but do not boil it; then dry it again in a cloth; to 1 pound of rind, allow 1 pound of sugar and half a pint of water. Boil it an hour.

Preserved Cherries. Common.—To 12 pounds of good cherries, stoned, add 6 pounds of good brown sugar; let them cook slowly for two hours. They will be very good for common use, but will not keep so long.

Preserved Cherries. Mrs. P.'s.—Stone your cherries, saving the juice; to 2 pounds of fruit, stoned, use 1½ pounds of white sugar; boil about half an hour, but do not put in any water. If your syrup is not thick enough, you may take the cherries out, and cook it a little longer; put in glass jars.

Preserved Cherries. Mrs. C.'s.—Take half pound of sugar to 1 pound of cherries, after they are stoned; either make your jelly and add the fruit, or sugar them down over night (the latter mode, is preferable); they will keep the better to be well boiled. To use in common, take 4 pounds of sugar (or part molasses if you prefer it) to 12 pounds of cherries. Put away in a cool place.

Preserved Crabapple.—Rub each crabapple with a clean flannel; prick each one in several places

with a needle to prevent their bursting. To every 2 pounds of fruit, allow 3 pounds of sugar and 1 quart of water. Make a syrup of the sugar and water; boil it in a porcelain kettle, skimming it till clear. Put in the crabapples, adding to each pound, the juice and grated rind of a lemon. Put them warm into glass jars; filling the jars only half full of fruit, the balance of good syrup.

Preserved Tomatoes.—Scald and skin them, and weigh equal parts of sugar and fruit. Let the tomatoes lie on a sieve to drain off some of their juice. Then lay them carefully in layers with the sugar into a stone jar. Allow one lemon to every four pounds of fruit, and put the juice and grated rind of one on each layer. Cover the jar close, and set it in a pot of boiling water, and let it boil all day long. Be sure and see that the water comes up to the top of the stone jar, but does not boil into it. Let the jar stand in the water till it is cold, after it has boiled enough.

Preserved Tomatoes. Mrs. P.'s.—Take the green fig tomatoes; wash them; to 1 pound of the fruit, use three-quarters of a pound of sugar; simmer slowly for 1 hour, then put in one lemon, sliced, with the seeds taken out. Cook again slowly until they are clear, and have a glazed appearance when

you try them, by taking some out in a saucer and leaving stand till cool. As you take them off, add a tablespoonful extract of Jamaica ginger.

To Imitate Preserved Ginger.—Take lettuce as it is beginning to run to seed, cut off the stalks, and peel all the stringy part of them till only the heart is left; then cut into pieces about the size West India ginger usually is, and throw the pieces into water as you cut them; wash it well; have ready some sugar and water, in the proportion of 1 pound of the former to 5 pints of the latter; add a large spoonful of powdered ginger, and boil the whole together for 20 minutes; let it stand two days, then boil again for half an hour; repeat this for several times, always leaving it in the same syrup; then drain it on a sieve. Put into your syrup as much raw ginger, powdered, as will make it taste quite hot; boil the mock ginger in this until it looks quite clear and tastes as hot as India ginger; put it in pots, and when cold, tie close down. If you do this with care, it will be difficult to detect the mock from the real ginger.

Preserved Pumpkins.—Cut and peel a thick yellow pumpkin into strips two or three inches wide and about five inches long. These slices may be cut into diamonds, hearts, or any other fancy

shape you wish. It should not be over ripe. Take a pound of white sugar for each pound of pumpkins, and scatter it over the fruit; pour on two wine-glasses of lemon juice for each pound of pumpkins. Next day, put the parings of one lemon with it, and boil the whole about one hour, or long enough to make it tender and clear without breaking. Lay the pumpkins to cool; strain the syrup, and then pour it on the fruit. If there is too much lemon-peel, it will make it bitter. Put in glass jars, cover with the syrup; tie down tight with oiled paper, and you have a nice and cheap preserve.

Preserved Lemon. *Mrs. J.'s.*—Take 1 pound of powdered white sugar; $\frac{1}{4}$ pound of fresh butter; 6 eggs, leaving out the white of two of them; the juice and rind of three fine lemons. Put all into a kettle, and stir gently over a slow fire until it becomes as thick as honey. Put it into small jars, and keep in a cool, dry place, covered with oiled paper.

Preserved Orange.—Of one dozen oranges, take nine, wash and weigh them; put them whole into a kettle of cold water and let them boil until they are soft—twenty minutes or half an hour is enough. Then cut them in half, crosswise; take out the seeds, and with a pair of scissors cut them in narrow

strips. Then add the weight of the oranges in sugar, and the juice and pulp of the raw oranges; let them stand over night; cook them until done, that is, until the syrup is nearly jelly. Sour Messina oranges are the best. A delicious preserve.

Preserved Green Gages.—Put them over the fire in a kettle with a little water; just let them get sufficiently heated to skin. When done, make a jelly; strain or skim it, (if required,) put in your gages and let them boil until done. Sugar in proportion of pound to pound of fruit. Cover up tight in jars, and keep in a cool place.

Purple Plum Preserve.—If you want them nice, first make a jelly, then throw in your plums and let boil till done—have equal weight of fruit and sugar. From actual experience they are much better, and keep better, for being stoned first; then weigh out equal quantity of plums, and let remain all night; then add the other half when you put them in the kettle, and place over the fire the next day.

Preserved Plums. Mrs. P.'s.—Stick with a large needle in several places, 1 pound of fruit to 1 pound of sugar; cook slowly, until the syrup is thick enough. Put in glass jars, tie up tight, and it will keep for years.

Preserved Apples.—Weigh equal quantities of good brown sugar and of apples; peel, core, and mince them small. Boil the sugar, allowing to every 3 pounds a pint of water; skim it well, and boil it pretty thick; then add the apples, the grated peel of one or two lemons, and two or three pieces of white ginger; boil till the apples fall, and look clear and yellow.

If a very nice preserve is wanted, use loaf sugar, then the apples will look delicately white.

Preserved Apricots.—Simmer slowly your fruit in a little water, until soft, but not cracked. Make a rich syrup, and while hot, pour over your apricots, after they have been thoroughly drained and dry of the water. You can add a little sliced ginger, if you choose.

Preserving Fruits in Brandy.—Gather cherries, plums, &c., before they are quite ripe, and soak them for five or six hours in hard, or alum water, to render them firm, as the moisture of the fruit weakens the spirit. To each quart of spirit, add five ounces of sugar Put in glass jars, and cover up air-tight.

Preserved Rhubarb.—Peel one pound of the finest rhubarb, and cut it into pieces of two inches in length, and three-quarters of a pound of white sugar, and the rind and juice of one lemon—the

rind to be cut into narrow strips. Put all into a preserving kettle, and simmer gently until the rhubarb is quite soft; take it out carefully with a silver spoon, and put it into jars; then boil the syrup a sufficient length of time, to make it keep well; say one hour, and pour it over the fruit. When cold, put a paper soaked in brandy over it, and tie the jars down with a bladder to exclude the air. This is a very good receipt, and should be taken advantage of in the spring.

Preserved Pineapple. *Mrs. P.'s.*—Pick your fruit with a fork in fine pieces; to 1 pound of pineapple, take three-quarters of a pound of sugar; simmer slowly together until the syrup becomes thick. Put up in jars, and set away in a cool place for future use.

Preserved Pineapple. *Mrs. H.'s.*—Take 1 pound of fruit, to 1 pound of sugar; boil the slices in water, a few at a time, till clear; then make a syrup with the water used in boiling the apples; cook again 15 minutes, or until they are tender enough. If the syrup is not thick enough, boil it still longer.

Preserved Raspberries.—Choose raspberries not too ripe, take the weight of them in sugar; wet the sugar with a little water, and put in the berries;

let them boil softly, take care not to break them; when clear, take them up, boil the syrup until it is thick enough; then put them in again. Do not put them away until cold.

Preserved Gooseberries.—Stalk and crop 6 pounds of the small, red, rough, gooseberries; put them into a preserving-pan, and, as they warm, stir and bruise them to bring out the juice. Let them boil for ten minutes; then add 4 pounds of sugar, and place it on the fire again; let it boil, and continue boiling for two hours longer, stirring it all the time to prevent its burning. When it thickens, and will jelly upon a plate, it is done enough. Put it into pots, and allow it to remain a day before it is covered. Keep them for pies or tarts; they are excellent.

Quince and Apple Preserve.—Take one-third of the quantity of sweet apples, pared, cored and quartered; two-thirds of quinces; equal weight of sugar and fruit. When the quinces are tender, take them out; boil the apples in the quince water; put them into the syrup, and let boil till they look red and clear—an hour and a half is not too long. Do not boil the quinces in the syrup, but put layers of the apples when done, into jars, with the quinces previously cooked tender in water and pour the syrup over them.

Preserved Ginger.—Take green ginger, pare it with a sharp knife, and then throw it into cold water as pared, to keep it white; then boil it till tender, in three waters, at each change putting the ginger into cold water. For seven pounds of ginger, clarify eight pounds of refined sugar; when cold, drain the ginger, and put it into a pan, with enough of the syrup to cover it, and let it stand two days; then pour the syrup to the remainder of the sugar, and boil it some time; when cold, pour it on the ginger again, and set it by for three days; then boil the syrup again, and pour it hot over the ginger. Proceed thus till you find the ginger rich and tender, and the syrup is highly flavored. If you put the syrup on hot at first, or if too rich, the ginger will shrink, and not take the sugar.

Preserved Citron. *Mrs. P.'s.*—Cut your citrons in slices an inch thick, and pare them; take out the seeds; then weigh out half pound of sugar, to each pound of fruit thus prepared. Boil the citron in clear water until tender; take out, and drain perfectly dry from the water; after which, put in the kettle and sprinkle the sugar over them, slightly dampened with the water they were previously boiled in; slice about one lemon for each pound, and add to the above; let cook until the

syrup is thick; when done, you may add (if you choose) a little extract of Jamaica ginger. It improves the taste very much.

Preserved Cucumbers. *Mrs. G.'s.*—Take large and fresh-gathered cucumbers; split them down and take out the seeds; lay them in salt and water that will bear an egg, three days; set them then on the fire, with fresh water, adding a little alum; boil them a few minutes, or till tender; drain, and pour on them a thin syrup; let them lie two days; boil the syrup again, and put it over the cucumbers; repeat it twice more, then have ready some fresh-clarified sugar, boiled to a thin syrup; put in your cucumbers, and simmer for ten minutes; set it by till next day; boil the syrup and cucumbers again for ten minutes, then put in glass and set in a cool place, covered up tight, and you will have an excellent and new dish to set before your friends. You can (if you choose) add a lemon, sliced.

Preserved Lemons. *Mrs. S.'s.*—Scald your lemons, then cut them in slices, and add 1 pound of sugar to every pound of fruit; simmer them slowly until the lemons are clear and the syrup thick enough; put in glass jars, and set in a cool place, after tying them up tight.

PICKLING.

THIS branch of domestic economy comprises a great variety of articles which are essentially necessary to the convenience of families. It is at the same time too prevalent a practice to make use of brass utensils to give pickles a fine color. This pernicious custom is easily avoided by heating the liquor, and keeping it in a proper degree of warmth before it is poured upon the pickle. Stone jars are the best adapted for sound keeping. Pickles should never be handled with the finger, but by a spoon kept for the purpose.

Another great matter essential to pickling, so they may keep, is to have good *cider* or *wine* vinegar, not that acid and vitriol trash sold at many of our groceries ; so I repeat, be sure to have a good article of vinegar.

Cucumber Pickles.—Take two or three hundred, lay them on a dish, salt them, and let them remain eight or nine hours ; then drain them, and, laying them in a jar, pour boiling vinegar upon them. Place them near the fire, covered with vine-leaves. If they do not become sufficiently green, strain off the vinegar, boil it, and again pour it over them, covering with fresh leaves. Continue to do so till they become as green as you wish.

Cucumber Pickles. *Mrs. H.'s.*—Take cucumbers as free as possible from spots and put them in very strong brine for forty-eight hours, and from that into good cider vinegar to suit your taste. By pouring scalding vinegar over them, with a little alum in it, for a few minutes, they become green; then put back into the spiced vinegar. They are good in three weeks, and will keep two years sound and crisp. Try it.

Cucumber Pickles. *Mrs. P.'s.*—Throw them into some salt and water for a few days, or a week; then take them out and rinse off with clean water; put them into a stone jar, and pour your vinegar, while hot, over them; let them stand a few weeks, then put them into a brass kettle, vinegar and all, with a little alum, and let them scald slowly; do not let them come to a boil; they will now be green; add onion, horse-radish, mustard-seed and pepper according to your choice of taste. Oak leaves scattered among the pickles, and covered over the top, will prevent the necessity of ever scalding them.

Cucumber Pickles. Ripe.—Take large and ripe cucumbers before they become soft; cut in rings, pare, divide in smaller pieces and remove the seeds; cook the pieces very slightly in water salted just enough to flavor well; drain, and put in a

stone jar. Prepare a vinegar as follows: Two pounds of sugar to two quarts of vinegar; a few slices of onions; some cayenne pepper; whole allspice, whole cloves, cinnamon according to one's judgment and taste.

Much cooking injures the pickle very much; the pieces should be firm and admit a silver fork with difficulty, when taken from the fire.

Gherkin Pickles.—Put about two hundred and fifty in a strong pickle, and let them remain several hours; put them in a sieve to drain, wipe them, and place them in a stone jar. Take 1 gallon best vinegar; 6 ounces common salt; 1 ounce each, of the following: Allspice, mustard seed, cloves and mace; add 1 sliced nutmeg; a stick of horse-radish sliced; boil fifteen minutes, skim it well. When cold, pour it over the gherkins, and let stand twenty-four hours, covered up; put them into a kettle over the fire, and let them simmer only until they attain a green color. Put in your jars, and tie down closely with bladder.

Beet-Root Pickles.—Boil the root till tender; then peel it, and (if agreeable), cut it into shapes; pour over it a hot pickle of white vinegar, a little ginger, pepper and horse-radish sliced.

Red Cabbage Pickles. *Mrs. P.'s.*—Slice them into a sieve, and sprinkle each layer with salt; too much will spoil the color. Let the whole drain three days; then add some sliced beet-root, and place the whole in a jar, over which pour boiling vinegar. The purple red cabbage is the finest. Mace, bruised ginger, whole pepper, horse-radish and cloves, may be boiled with the vinegar, and will make a great improvement.

Red Cabbage Pickles. *Mrs. S.'s.*—Cut the red cabbage in thin slices, spread it on a sieve, and sprinkle it with salt. Let it drain twenty-four hours; dry it, and then pack it in pickle jars, fill up the jars with cold vinegar, put in spices to taste, and tie the jars down with bladders. In a few days open the jars again, and if the vinegar should have shrunk, fill them up again.

Cucumber and Onion Pickles.—To a dozen fine cucumbers, allow three large onions; pare the cucumbers and peel the onions, and cut both into thick slices; sprinkle salt and pepper on them, and let them stand till next day. Drain them well, and put them in a stone jar; pour boiling vinegar on them, close the jar, and set it in a warm place. Next day, repeat the boiling vinegar, and cork the jar. A small bag of mace, nutmeg and ginger may be added in the last boiling.

Pepper-Pod Pickles.—Gather the pods, with the stalks on, before they turn red; cut a slit down the side with a penknife, and take out the seeds, but as little of the meat as possible; lay them in a strong brine for three days, changing every day; then take them out, lay them on a cloth, and lay another over them; put into it some mace and nutmeg, beat small; put the pods into a glass or jar, and when the liquor is cold, pour it over; then tie a bladder over them.

Mushroon Pickles. Large.—Pick them carefully, and take out the stalks; put them into a jar, and pour on them boiling spiced vinegar, with a little salt in it. Use stone jars.

Plum Pickles.—To every quart of plums, allow one-half pound of sugar, and one pint of best cider vinegar. Melt the sugar in the vinegar, and put spices of all sorts in a fine muslin bag, and boil up with the sugar and vinegar. When the sugar and spiced vinegar boils up, put in the plums, and give them one good boil. If you wish to keep the plums whole, prick them with a needle.

Asparagus Pickles. Mrs. P.'s.—Scrape them, and cut off the prime parts at the ends; wipe them, and lay them carefully in a stone pot; pour vinegar over them; let them lie in this two weeks;

boil some fresh vinegar, pour it on them hot; repeat this till they are of a good color, covering them close; add mace and nutmeg if you choose. They do very well in a made dish, when asparagus is not to be had; but when they are used, lay them in warm water for a short time.

Bean Pickles. *Mrs. J.'s.*—Procure young beans from the late crops; boil them in water slightly salted, till tender; throw them in a strainer, with a dish covered over them to drain; when done dripping, lay them out on a dry cloth, and wipe dry. Pour boiling vinegar, spiced, over them; repeat this two or three days, or till they look green, and you will have excellent pickles. They are delicious and delicate for tea. May be done in the same way as gherkins, though they do not require so long a time.

Lemon Pickles.—Peel very thinly, six lemons; take off the white, and cut the pulp into slices, taking out the seeds. Put the peel and pulp into a jar, sprinkle between them two ounces of fine salt; cover the jar, and let it stand three days; then boil in a quart of vinegar, six cloves, three blades of mace, two or three shalots, and two ounces of bruised mustard-seeds; pour it boiling, over the lemons in the jar, and when cold, tie over; in a month, strain, and bottle the liquor, and the lem-

ons may be eaten as pickles. This makes a useful sauce, especially for veal cutlets, and minced veal.

Lemon Pickles. *Mrs. C.'s.*—They should be small, and with thick rind. Rub them with a piece of flannel; then slit them half down in four quarters, but not through to the pulp; fill the slits with salt hard pressed in; set them upright in a pan for four or five days, until the salt melts; turn them thrice a day in their own liquid, until tender; make enough pickle to cover them, of vinegar, the brine of the lemons, Jamaica pepper and ginger; boil and skim it; when cold, put it to the lemons, with two ounces of mustard-seed, and two cloves of garlic to six lemons. When the lemons are used, the pickle will be useful in fish or other sauces.

Sweet Pickles. *Mrs. P.'s.*—Boil together three pounds of sugar; 1 pint of good vinegar, spiced to suit taste; fill your jars with clean and sound fruit, such as peaches, pears, plums, cherries and grapes; (each in separate jars), then, when the vinegar is cool, put it on the fruit; let stand all night; then pour off, and boil it down a little ; then cool, and pour on again; cover nicely, and set away in a cool place. If at any time you discover a white scum on the top, skim it off; pour off the vinegar, and add a little sugar and boil it; when cool, pour

it on again, and you have a delightful pickle; good and safe to keep a year at least.

Piccalilli, or Indian Pickle.—Take white cabbage quartered, cauliflowers, cucumbers, melons, apples, French beans, plums; all, or any of these; lay them on a hair sieve, strew over a large handful of salt; set them in the sun for three or four days, or till very dry. Then put them into a stone jar with the following pickle: Put a pound of ginger into salt and water; the next day scrape and slice it, salt it and dry it in the sun; put it into a gallon of good vinegar, with two ounces of pepper, half an ounce of tumeric, a quarter of a pound of mustard-seed bruised; stop the pickle close; then prepare the cabbage, &c. If the fruit is put in, it must be green. The jar need never be emptied, but put in the things as they come into season, adding fresh vinegar.

Onion Pickles.—Peel the onions till they look white; boil some strong salt and water, and pour it over them, let them stand in this twenty-four hours; keep the vessel closely covered to retain the steam; after that, wipe the onions quite dry, or drain on a hair sieve; and put them into wide-mouthed bottles; when they are cold, pour boiling vinegar, with ginger and white pepper over them; take care the vinegar always covers the onions.

Watermelon Pickles. *Mrs. W.'s.*—Take ten pounds of watermelon rinds, boiled in pure water until they are tender; drain the water off, then make a syrup of two pounds of sugar, one quart of vinegar, half an ounce of cloves, one ounce of cinnamon. The syrup to be boiled and poured over the melon rinds boiling hot. Drain the syrup off, and let it come to a boil, and pour it over the melon three days in succession. The rinds prepared in this way far surpass any pickles we ever tasted. It will keep from one year to another, if corked tight. If the vinegar evaporates, put more on.

Peach Pickles. Free-Stone.—Take eight large, free-stone peaches; wipe off the down with flannel and put them into a brine strong enough to bear an egg. In two days, take them out and drain them through a sieve; tie in a bag, one ounce, each, whole white pepper and broken up ginger; add two ounces of mustard-seed. Boil this seasoning in a quart of the best vinegar; put the peaches in a jar, and pour the hot vinegar over them.

Peach Pickles. Clings.—Select ripe cling-stone peaches. To 1 gallon of good vinegar, add 4 pounds of brown sugar; boil this for a few minutes, and take off any scum that rises. Rub the peaches with a flannel, to remove the down; stick a clove

in each ; put them in glass jars, and pour the liquor upon them boiling hot. When cold, cover the jars, and let them stand in a cool place for a week or ten days; then pour off the liquor, and boil it as before; pour it again upon the peaches while boiling, then carefully cover and put away for future use. If the peaches are very hard, boil them in water till tender before you pickle them, and they will be fit for use sooner.

Musk Melon Mangoes.—Take small musk melons and cut an oval piece out of one side; take out the seeds with a teaspoon, and fill this space with a stuffing of chopped onions, scraped horse-radish, mustard-seed, cloves, and pepper corns, and sew in the piece with a needle and coarse thread. Put them in a jar, and pour boiling vinegar, with a little salt in it, over them. Do this two or three times, then put them in fresh vinegar. Keep in stone jars, or pots tightly covered.

Caper Pickles.—What are capers? They are the flower-buds of a small shrub, preserved in pickle; the tree that bears them is called the caper shrub or brush; it is common in some parts of Europe, though we have some in our gardens. The buds are gathered from the blossom before they open; then spread them upon the floor, or where no sun enters; let them lie till they begin to

wither; then throw them into a tub of sharp vinegar, and after three days, add a quantity of salt. They are imported and sold in our stores.

Walnut Pickles.—Put a hundred large walnuts into a stone jar; take 4 ounces of black pepper; 1 ounce each, Jamaica pepper, ginger, and cloves; 1 pint of mustard-seed, 4 handfuls of salt; bruise the spice and seed; boil them in vinegar sufficient to cover them; when cold, pour over them; two days after, boil up the pickle, pour it on the nuts immediately; cover up close, and repeat this two or three times.

You can use the vinegar off most vegetables, and walnuts in particular, by chopping up anchovies small and boiling a little with it. After standing several days, pour off and bottle. It is an excellent sauce for hashes, fish, and various other purposes.

Grape Pickles.—Let the grapes be at their full growth, but not ripe; put them in a stone jar, with vine leaves between every layer of grapes, till the jar is full; pour over them strong brine, and set them where they will keep warm for two days; pour off the brine; take out the fruit; wash and dry them; then take 2 quarts of vinegar and 1 pound coarse sugar; add 1 pint of water and let it boil a short time; skim it as it boils; put the

fruit in a clean jar, with leaves between each layer of grapes, and pour the vinegar over them ; always keep them under the pickle.

Nasturtion Pickles. *Mrs. P.'s.*—Soak them three days in salt and water ; change the brine once during that period ; then pour off the brine ; put them in glass jars after washing and drying them ; fill the jars with boiling hot vinegar ; cover up tight, and set away in a cool place.

Peach Mangoes.—Steep the peaches in brine for two days ; cut a small piece out of each, and carefully take out the stones ; make a filling for the places that were occupied with the stones, of fresh mustard-seed moistened with vinegar, scraped horseradish, powdered ginger, a clove of garlic or a small onion, and a very little red pepper ; also, a little powdered mace and a little chopped peach ; stuff the peaches hard with this mixture ; replace the bits that were cut out, and tie up the peaches with pack-thread ; boil a quart of vinegar, seasoned with spices tied up in a bag ; when it has boiled ten minutes, pour it hot over the mangoes into a stone jar ; add at the top a tablespoon of salad-oil. Cork the jar, and tie leather over it.

Radish-Pod Pickles. *Mrs. P.'s.*—Gather the radish-pods when they are quite young and tender ;

put them into salt and water over night; then boil the salt and water, and pour it over the pods in jars, and cover them closely to keep in the steam. When the brine is cold, boil it, and pour it hot upon the pods again; repeating the process until they are green; then put them in a sieve to drain, and make a pickle for them of white-wine vinegar, mace, ginger, long-peppers, and horse-radish; pour it boiling hot upon the pods, and when nearly cold, boil it again, and pour it over them. When cold, tie down the jars and set away.

Tomato Pickles.—To 8 pounds skimmed tomatoes, add 4 pounds of brown sugar. Put them in a preserving-kettle, and stir often to prevent them from burning. Boil it to the thickness of molasses; then add 1 quart of good cider vinegar, 1 teaspoonful each, mace and cloves, and boil five minutes longer. They are very nice indeed.

Butternut Pickles.—Gather them the last week in June. Make and skim a brine of salt and water, strong enough to bear up an egg when it is cold. Pour it on the nuts, and let them lie in it twelve days. Drain them, lay them in a jar, and pour over them the best of cider vinegar, which has been previously boiled with pepper corns, cloves, allspice, white mustard-seed, ginger, mace, and horse-radish. This vinegar must be cold when

oured on; cover close, and keep one year before using. Walnuts are pickled in the same way, and the vinegar may be used as catsup, for it is very nice.

Pickling Chow-Chow.—Add to a quarter peck of green tomatoes, one quarter peck white onions; one quarter peck pickling beans; 1 dozen green cucumbers; 1 dozen green peppers; 1 large head of cabbage. Season with mustard and celery seed; salt to suit the taste. Cover the mixture with the best cider vinegar. Boil two hours slowly, stirring continually, and add two tablespoonsful of sweet oil while hot. Put in stone jars.

Egg Pickles.—Boil them twelve minutes, and throw them into cold water to make the shells come off easily. Boil some red beets very soft, peel and mash fine, and put them with salt, pepper, cloves, and nutmegs, into vinegar enough to cover the eggs. Put the eggs in a jar, and pour the mixture over them.

Peppers and Cabbage Pickle. *Mrs. P.'s.*—Take 25 peppers, without the seeds; cut them up pretty fine; then take more than double the quantity of cabbage, cut fine like slaw; a root of horse-radish grated, a handful of salt, a large tablespoonful of cloves, some of allspice ground; warm a sufficient

quantity of vinegar to cover it, and pour over it, mixing it well through. Put in stone jars, tie up tight, and set away in a cool place.

• **Green Pickles.**—One peck of tomatoes; eight green peppers, to be chopped fine, and soaked twenty-four hours in weak brine; then skim out, and add one head of cabbage chopped fine; and scald in vinegar twenty minutes. Skim it out, and put in the jar, and add three pints of grated horseradish and spices, as you please. Pour over cold vinegar.

Sweet Apple Pickles.—Scald the apples in boiling water, and to 1 peck of apples, use 4 quarts of vinegar, and 8 pounds of sugar; add spice to suit your taste. Apples will keep this way for years, and look as well as when they were first put in. Put in glass jars, as the fruit looks so much nicer, and cover tight with oiled paper or bladder.

• **Cauliflower Pickles.**—Take large, ripe, full-blown cauliflowers; divide the pieces into equal parts; throw them into a kettle of boiling water, and boil them well; take them out with a skimmer, and lay them on a sieve to drain; put them into stone jars, three parts full; put a little mace into cider vinegar, and simmer it for a quarter of an hour; pour it hot over the cauliflowers, filling the

jars up to the top. Spices tied in a bag and boiled with the vinegar, improves them very much. Put in stone jars.

Green Tomatoe Pickles.—Cut in thin slices one peck of green tomatoes; sprinkle them with salt, and let them stand a day or two. Slice ten or twelve small onions. Mix together one bottle or small tin box of mustard; half an ounce of mustard-seed; one ounce of cloves; one ounce of pimento; two ounces of turmeric. Put in the kettle a layer of tomatoes, then one of onions and spice, till all are in. Cover it with good vinegar, and let it simmer till the tomatoes are quite clear.

Put away for winter use.

Egg Tomatoe Pickles.—Take fine, ripe tomatoes, and wipe them dry, taking care not to break the skin. Put them into a stone jar with cold vinegar, adding a small thin muslin bag filled with mace; whole cloves, and whole peppers. Then cork the jar tightly with a cork that has been dipped in melted rosin, and put it away in a dry place. Tomatoes pickled in this manner keep perfectly well, and retain their color.

JELLIES, MARMALADES, &c.

Currant Jelly. *Mrs. P.'s.*—To 1 pound of loaf sugar, add 1 pint of currant juice. If it requires it—clarify or strain both. Boil twenty or thirty minutes, or till it becomes a thick jelly. There is great danger of boiling it too much. The currants should be put into the kettle, and placed over the fire until the juice is sufficiently out of the berry to strain. Put in tumblers, and paste white paper over them, with the name of each written on them.

Currant Jelly. *Mrs. S.'s.*—Put your currants into a stone pot, and set them into a pot of water over the fire. Having strained the juice of these heated currants through a cloth, measure it, and to each pint, allow a pound of sugar. Put your sugar into the oven in a shallow pan, and let it heat through, but be careful not to scorch it. Have your currant juice hot, and put in the sugar hot, and let both boil together four minutes. This is very nice, if carefully made.

Currant Jelly. Red.—Wash your currants, and drain them; mash them with the back of a spoon; put them in a jelly-bag, and squeeze it till all the juice is pressed out; to every pint of juice, allow a pound of loaf sugar; put the juice and the sugar

into a kettle, and boil them twenty minutes, skimming all the while; pour it warm in your glasses, and when cold, tie it up with brandy paper. Jellies should never be allowed to get cold in the kettle; if boiled too long, they will lose their flavor, and become of a dark color. Strawberry, raspberry, blackberry, and grape jelly, may be made in the same manner, and with the same proportion of loaf sugar.

Cranberry Jelly.—Make a strong isinglass jelly; when cold, mix with it a double portion of cranberry juice, pressed and strained; sweeten and boil it up; make it into the desired shape by straining in the proper vessel; use good white sugar, or the jelly will not be clear.

Peach Marmalade.—Take fine, juicy, free-stone peaches. Pare them; cut them in half; remove the stones; cut up the peaches, and allow for each pound, a pound of sugar. Lay the peaches with the sugar among them, in a large pan, and let them remain for three or four hours. Boil the peaches and sugar together in a porcelain kettle, skimming and stirring well. When it becomes a thick, smooth mass, it is finished. Put it in glass jars, and cover it when cool.

Apple Butter.—Take 1 bushel of sweet apples; peel and quarter them; remove the core and pips;

put them into a stew-pan, along with 2 gallons of cider, over a gentle fire, or a gas-burner would be preferable, as it is an operation which requires time. When boiling, and the apples begin to be soft, you can add 2 ounces of each, allspice and cloves, besides the juice of 3 lemons. Cover up tight with oiled paper, and put in a cool place.

Quince Marmalade.—*Mrs. H.'s.*—Pare and remove all blemishes; allow 1 pound of sugar to each pound of fruit; boil the quinces in as little water as possible, until it will mash easily. Pour off the water; mash the fruit with a spoon; put in the sugar, and boil half an hour, stirring often. They must be boiled longer than peaches. All marmalade must be cooked until it mashes into a thick, smooth mass.

Quince Marmalade. *Mrs. G.'s.*—Grate your quinces after they have been pared, cored, and halved; to 1 pound of fruit, use three-quarters of a pound of sugar; boil together half an hour. This is very light colored, and if put in moulds or bowls, turns out well.

Watermelon Butter. *Mrs. W.'s.*—Split the watermelons open with a spoon; scrape out the pulp into a colander, and strain the water into vessels; boil it down to syrup; then put in apples or peaches;

and cook like making apple-butter or any kind of preserves; or you can boil the syrup down to molasses, which will be found to be as fine as the best sugar-house molasses.

Apple Jelly. *Mrs. B.'s.*—Take apples of the best quality and good flavor, (not sweet); cut them in quarters or slices, and stew them till soft; then strain out the juice, being very careful not to let any of the pulp go through the strainer. Boil it to the consistency of molasses; then weigh it, and add as many pounds of crushed sugar, stirring it constantly till the sugar is dissolved. Add one ounce of extract of lemon to every twenty pounds of jelly, and when cold, set it away in close jars. It will keep good for years. Those who have not made jelly in this way, will do well to try it; they will find it superior to currant jelly.

Apple Jelly. *Mrs. H.'s.*—Pare tart apples, and cut them into halves, to be sure they are perfectly good; put them in your kettle with a little water; let boil till perfectly soft; then take off and strain; put 1 pound of sugar to every quart of juice; let boil until you have a fine, clear jelly; strain it into moulds; add, if you choose, before taking off, an ounce of cinnamon; it makes a rich, delicious, jelly.

Grape Marmalade. *Mrs. McC.'s.*—Boil soft ,and strain the grapes through a sieve; one pound of sugar, to every pound of the pulp. Simmer together half an hour, stirring often. The common wild grape is the best for this.

Apple Marmalade.—Weigh equal quantities of brown sugar and good sour apples; pare, core, and chop them fine; then make a good clear syrup of the sugar, and add the apples; the grated rind of a lemon, and a small piece or two of white ginger. Boil it until the apples look clear and yellow; this resembles foreign sweetmeats. On no account omit the ginger. This will, if done right, keep for years. Cover as tightly as possible with oiled paper.

Currant Marmalade. White or Red.—Pick the fruit very nicely, and allow an equal quantity of finely-pounded loaf sugar; put a layer of each, alternately, into a preserving-pan, and boil for ten minutes; or they may be boiled the same length of time in sugar previously clarified, and boiled like candy.

Raspberry Marmalade. *Mrs. H.'s.*—Take three pounds of raspberries; 3 pounds of sugar, and 1 pint of currant juice; mash them well together, and let them boil until they become as stiff as jelly. In this way, the marmalade is greatly superior to

that which is made by putting the sugar in first. Be careful not to burn them.

Apricot Jelly.—Pare the fruit, thin and stone it; weigh an equal quantity of sugar in fine powder, and strew over it. Stand one day; then boil very gently till they are clear; move them into a bowl, and pour the liquor over. The next day, pour the liquor to a quart of codling-liquor; let it boil quickly till it will jelly; put the fruit into it, and boil; skim well, and put into small pots.

Raspberry Marmalade. *Mrs. P.'s.*—Weigh equal proportions of white sugar and raspberries; put the fruit into a preserving-kettle; mash it well with a spoon, and let boil ten minutes; add the sugar, and stir it well with the fruit. When it boils, skim it, and let it boil for fifteen minutes, when you will have a nice marmalade that will keep for a long time.

Rhubarb Jelly.—*Mrs. S.'s.*—Boil the rhubarb until soft, and then press out the juice; take one pound of sugar, to each pint of juice, and simmer slowly down to a thick jelly; if any scum arises, skim it off; the addition of a little lemon juice, or a slice or two adds greatly to the flavor.

Blackberry Marmalade.—Have your fruit right dry; allow 1 pound of good brown sugar, for each

pound of berries; boil the whole together gently for an hour, or till the blackberries are soft, stirring and mashing them well. Preserve it like any other marmalade, and it will be found very useful, particularly for children—regulating their bowels and enabling you to dispense with cathartics.

Jellies without Boiling.—Pick your fruit carefully; squeeze the juice through a cloth or sieve; to every pint of juice, allow a pound of refined sugar; dry the sugar in an oven, but do not let it get too hot, or else it will melt; stir the sugar after drying small quantities at a time, into the juice. It must be stirred constantly while the sugar is being added; when it is all dissolved, the jelly is ready for potting. If it is well made, it will keep good for years, and is superior in color and flavor to other boiled jellies.

Orange Marmalade.—Quarter some large, ripe oranges; remove the rind, seeds, and filaments, taking care to save the juice. Put the pulp and juice into a porcelain kettle, and mix with it an equal quantity of strained honey, adding sufficient powdered sugar to make it sweet, as the honey will not sweeten it enough. Boil and skim it till very thick, smooth and clear. When cold, put it in glass jars.

Cherry Marmalade.—Stem and stone your cherries, saving as much of the juice as possible; allow one pound of sugar, to one pint of cherries. Boil the fruit and sugar together uncovered, for an hour, skimming and stirring well. When cool, put in pots and cover tight.

Tomato Butter. *Mrs. S.'s.*—To 7 pounds of nice tomatoes, skinned, add 7 pounds of tart apples; 4 pounds good brown sugar; boil all four hours, slowly stirring all the time, and just before it is entirely done, add cinnamon, ginger, allspice and cloves, to suit your taste; it is very nice and cheap, indeed, for common use.

Gooseberry Jelly.—Dissolve, and boil loaf or crushed sugar in about half its weight of water; let it cool, and add an equal weight of gooseberry juice; then boil for a few moments, or till it jellies. It is very nice.

Strawberry Marmalade.—Gather the scarlet strawberries when perfectly ripe; bruise them well, and add the juice of other strawberries; take an equal weight of lump sugar, pound and sift it, stir it thoroughly into the fruit, and set on a slow fire; boil it twenty minutes, taking off the scum as it rises; pour into glasses, or jars, and when cold, tie them down.

Apricot Marmalade.—Stone and peel the apricots; take equal weight of sugar and fruit; clarify and boil the sugar to a thin syrup; put in the apricots, and let boil very quick, till they are well broken and soft. A little white currant jelly boiled with them, is an improvement. Take the kettle off, and when nearly cool, put into jars, and tie it down, and set in a cool place.

Tomato Marmalade.—To two pounds tomatoes, allow two pounds sugar, and the juice and grated rind of one lemon. Scald the tomatoes, take off the skins, mix the sugar with them, and boil them slowly for an hour, skimming and stirring; add the juice and grated rind of the lemon, and boil another half hour, or till it is a thick, smooth mass.

Pear Marmalade. *Mrs P.'s.*—Weigh your fruit, and take half the quantity of sugar; boil them first to a pulp (after paring and coring), with a little water; then add your sugar, and boil again until they are smooth; a few drops of essence of cloves may be added; when cold, use if you choose.

Green Gage Marmalade.—Put your gages through a coarse hair sieve; put the pulp into a preserving-kettle, along with an equal weight white sugar. Boil it to a proper thickness, and put it into pots for future use.

CANNING FRUITS, &c.

Canning Fruits and Vegetables is a mystery to many, though it is very simple, and but two things are necessary—that the fruit should be *thoroughly hot* when placed in the cans, and that these should be *perfectly sealed*. There are various jars and cans that are self-sealing to be obtained, and where it is *certain* that they are what they profess to be, it is easiest to use them; but not much should be risked upon an uncertainty. With an air-tight can, the simple agent in the work, *is heat*; and it is only necessary to know what degree of heat is required, and how to apply it. The common mode is to fill the can with the fruit, and set it in a vessel of boiling water, letting it remain until thoroughly heated through. This mode is objectionable, as too much time is required, and the shrinkage of the fruit, leaves the can about two-thirds full. It is desirable, that fruit and vegetables to be preserved should be *fresh*—that the process of decay and fermentation should not have commenced in them. Fruits are kept in better condition by adding as much sugar as is required to sweeten them for the table. Never use water, unless it is but a little to make a syrup of the sugar. It renders them tasteless and insipid. The most

convenient, certain, and expeditious method, is to prepare the fruit, either with or without sugar; add a small quantity of water to prevent scorching; let it remain over the fire until it comes to the boiling-point; then fill the can and seal it up immediately.

Tin cans should be opened by placing live coals upon the solder; it will melt in a few moments. A warm flat-iron may be used to soften the cement of the self-sealing cans.

Canning Peaches.—Pare and stone 4 pounds of peaches, and 1 pound of sugar; pack the fruit in cans, and sugar them over night; in the morning, set them in a kettle of water, and let come to a boil, then make air-tight. This is an excellent receipt.

Canning Peaches. *Mrs. R.'s.*—The sugar is put into a preserving-kettle, with a pint of water to every pound of sugar, heated, and the surface skimmed. Into this syrup, the peaches, after being pared, are placed and boiled ten minutes. The peaches are then put into the cans, and the syrup, while hot, and immediately sealed up. Peaches, if done right, are as delicious as when fresh from the trees.

Canning Strawberries.—Sugar the strawberries, using about half a pound to a pound of berries,

and let them stand ten minutes; then put them into a wide, shallow, preserving-pan, so that they may become heated as quickly as possible, and let them boil three or four minutes. Fill the cans or jars, and seal while hot. Let the vessels used, be scalded immediately before the fruit is put in, so as to heat them thoroughly.

Strawberries cannot be put up to retain that delicate flavor, but are better when preserved.

Canning Pears.—Remove the skin; place them in a vessel with a tightly-fitting cover; use as much water as would be required to make a syrup for the quantity to be put up; but do not put in the sugar. Now set the vessel on the fire, and allow to remain until the pears are softened throughout, which may be ascertained by passing a fork through them. Then add as much sugar as is thought sufficient; stew for five minutes, and seal up hot. It is, of course, unnecessary that the pears should be covered with water, as the steam, if the vessel is tightly covered, will cook those not immersed.

Canning Fine-Apples. *Mrs. P.'s.*—Pare and slice your pine-apples in thin slices; pack your fruit in glass jars as closely as possible; then sprinkle over the pine-apples, about 2 tablespoonsful of sugar to each quart of fruit; add a little water to make

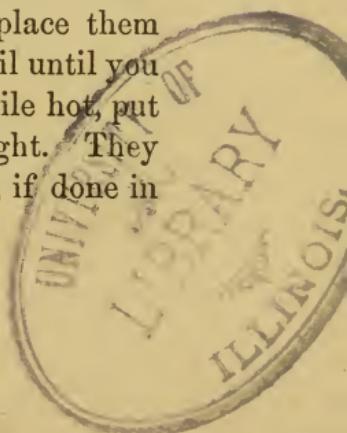
syrup, and set in water-bath until heated, to extract the air; then seal air-tight, and set away in a cool place. This, if well done, will keep for a year, and be very nice.

Canning Blackberries.—Put the berries in a bottle, then cork and seal it, place the bottle in a kettle of cold water, and gradually let it boil. As soon as it boils, take it off and let it cool; then take the bottles out, and put them away for winter use.

Gooseberries, plums, and currants may be preserved in the same manner.

Canning Green Currants.—They may be kept fresh for a year or more, if they are gathered when green, separated from the stems; put into dry, clean bottles, and cork very carefully, so as to exclude the air. They should be kept in a cool place in the cellar, and will be found very nice in the winter for pies.

Canning Tomatoes. Mrs. P.'s.—Take the tomatoes in any desirable quantity; peel, place them in a suitable vessel over the fire, and boil until you have reduced them almost dry; and while hot, put in cans or jars scalded, and seal air-tight. They require very little cooking when used, if done in this way.



Canning Tomatoes.—Take the tomatoes in any desirable quantity; peel, place them in a suitable vessel over the fire, and, after they have commenced boiling, let them boil fifteen minutes. Have ready the cans or jars; fill with tomatoes, and seal up while boiling hot. If the queensware jar is used, and in all cases, indeed, where it is used, it should be thoroughly heated by rinsing with boiling water before the tomatoes are put into it.

Canning Peas and Beans.—Obtain in the freshest possible state; if they can be taken at once from the garden to the kitchen, so much the better. Unless they can be attended to immediately, let them be thrown into ice-water and kept their until everything is ready. In the case of peas, let them be thrown into ice-water as they are removed from the pods. Fill, or partly fill, with the vegetable, a vessel with a closely-fitting cover; set this vessel into a boiler containing strong brine enough to reach two-thirds of the way up to the cover. Boil about four hours, rather more than less, adding water to the brine as it evaporates, to keep up the original quantity. When ready for sealing, heat the cans or jars to be filled, by rinsing them with boiling water; fill with the hot vegetable, and seal without loss of time.

Canned Green Corn.—Corn may be treated in the same manner as peas and beans; or it may be boiled upon the cob. If the latter is done, the grains should be split down the centre, and the corn scraped off the cob, leaving the husk behind; it should then be heated, as directed for the peas, and sealed as soon as it is heated up to the desired temperature.

The long exposure of corn, peas, and beans to heat, seems to be necessary, so far as is now known, to destroy the great tendency of these vegetables to putrefaction, even after they are sealed up in air-tight vessels.

MISCELLANEOUS.

Crystallized Fruits. *Mrs. H. B.'s.*—May be made, when preserved, by first draining them thoroughly from the syrup; cover them with clarified sugar; boil five minutes; drain them on sieves placed so that they cannot touch each other; dust them over with coarsely-powdered sugar; when dry on one side, then powder the other; repeat this, and when quite dry, put them away in boxes.

Blackberry Cordial. *Mrs. D.'s.*—To 1 gallon of blackberry juice, put $2\frac{1}{2}$ pounds of white sugar;

1 ounce of cinnamon; 1 ounce of nutmeg; 1 ounce of cloves, and 2 ounces of allspice. Let it boil a few minutes, and when cool, add one quart of brandy.

Blackberry Cordial. *Mr. S. D. A.'s.*—To 1 gallon of blackberry juice, add 4 pounds white sugar; boil and skim off; then add 1 ounce of cloves; 1 ounce of cinnamon; 10 grated nutmegs, and boil down till quite rich; then let it cool and settle; afterward drain off, and add one pint of good brandy or whiskey.

Gooseberry Wine.—Take a quantity of ripe, (white or yellow) gooseberries; bruise them, with a pestle, in a tub, and to every 8 pounds of fruit, add 1 gallon of cold water; stir, and let them stand twenty-four hours; then strain the mash through a fine sieve (a fine cloth strainer will answer). To every gallon of juice, add 4 pounds of white, crushed or loaf sugar. When all is dissolved, stir it well, and when settled, put it into a cask with a little white brandy—1 quart to every 5 gallons of juice; add one-quarter of an ounce of isinglass. Set the cask in a cool place, leaving out the bung until the fermentation has nearly ceased. Then draw off into bottles and cork tight.

Tomato Vinegar.—Take one bushel of ripe tomatoes, wash them in an open tub, and add one

quart of molasses that weighs eleven pounds to the gallon, and thoroughly mix the whole together, in which condition let the tub stand several days, not neglecting to frequently stir the mixture in it. When a decided vinegar odor is given off, the juice should be strained from the pomace and put into casks, and let stand until the process is completed. Vinegar thus made is equal to the best, and to succeed in its manufacture only requires faithfully following out these directions.

Watermelon Molasses.—This excellent article is made from the cores of ripe, sweet watermelons. Take only the soft part of the melon, such as can be scraped out by hand or spoon; rub it through a wire sieve, then strain out the juice through a cloth strainer; boil down the juice in a kettle, just as you would boil cider or maple sugar water; be very careful not to scorch it when nearly done. For a preserving syrup for fruits, this is super-excellent, and capital for many other uses—very good for table use.

To Keep Cider Sweet.—To every 30 gallons of cider, add half a pound of unground mustard-seed, either enclosed in a small cloth bag or loose.

Another.—To every 40 gallons of cider, add 1 pound of sulphite of lime.

Add, in both cases, the articles when the cider is worked to suit the taste.

Gooseberry Fool.—Stew, mash, and make very sweet with brown sugar, some gooseberries; have ready a nice boiled custard. When both are cold, mix together, and flavor to taste.

Rhubarb Wine.—Mix equal quantities of water, and the juice of the stalks, and to each gallon, add 4 pounds of fair quality of brown sugar. Fill the barrel or cask full, and refine with isinglass. Allow it to remain in the barrels till spring, and then bottle. By adding or diminishing the quantity of sugar, it will vary the strength of the wine. The juice, without water, makes a very strong wine, by adding one-half pound more sugar to the gallon.

Covering for Preserves.—White paper, cut to a suitable size, dipped in brandy, and put over the preserves when cold, and then a double paper tied over the top. All preserves should stand a night before they are covered. Instead of brandy, the white of eggs may be used to glaze the paper covering; the paper may be pasted round the edge of the pot, instead of tied—it will exclude the air better; and may be pasted and tied too.

Tomato Catsup.—To one-half bushel of skinned tomatoes, add 1 quart of good vinegar; 1 pound of

salt; one-quarter pound black pepper; 2 ounces cayenne pepper; one-quarter pound of allspice; 6 onions; 1 ounce cloves, and 2 pounds brown sugar. Boil this mass for 3 hours, constantly stirring it, to keep it from burning. When cool, strain it through a fine sieve or coarse cloth, and bottle it for use. Many persons omit the vinegar.

Tomato Catsup. *Uncooked.*—To 1 peck tomatoes, skin, seed, and draw the juice out, add 1 doz. red peppers, seeded and chopped separate; 2 tablespoonsful each, white mustard-seed, ground allspice, cloves and salt. Boil one-half gallon cider vinegar, pour over while hot, and when cold, bottle up; tomatoes and peppers must be chopped very fine.

Cucumber Sauce. *Mrs. J.'s.*—Slice the cucumbers, but not too thin; salt them, and let drain under a pressure, so that they are free from the green water; season to your taste, and pour over them the best cider vinegar.

Peach Leather. *Mrs. McC.'s.*—Stew peaches as if for pies; take out the stones, and make into a pulp; spread out thin on a planed board exposed to the sun; in a few days, it will be dry enough to roll up and put away. It can be used for pies.

Blackberry Brandy.—To 1 quart of strained blackberry juice, add 1 pound white sugar; 1 tea-

spoonful powdered allspice; ditto ground cloves. Boil a few minutes, then remove from the fire, and add one-half pint fourth-proof brandy or good Monongahela whiskey. Bottle and cork close. It is fit for immediate use. On no account use inferior brandy.

Currant Shrub.—Boil currant juice and sugar, in proportion of one pound sugar, to one pint juice, five minutes. Stir it constantly while cooling; when cold, bottle it. Use like raspberry shrub one spoonful or two to a tumbler of water.

Raspberry Vinegar.—To 2 quarts of raspberries, add 1 pint cider vinegar; let them be together two or three days. Mash them up, and strain through a bag; do not squeeze the fruit, or it will make it ferment. To every pint, allow 1 pound of sugar; boil it twenty minutes and skim. Bottle it when cold.

To Make Cement for Jars. *Common.*—Take one-third bees'-wax and two-thirds rosin, according to the quantity of cement required. Pound the rosin fine, and put it with the wax to melt in any old vessel fit for the purpose. When it is melted, take it off the fire, and add powdered brick-dust, till it is as thick as melted sealing-wax. Then dip the bottle necks into the cement, and in a few minutes, the mixture will be dry.

Candy Ginger.—Put 1 ounce of race ginger, grated fine; 1 pound of loaf or crushed sugar, rolled fine, into a kettle, with as much water as will dissolve the sugar. Stir them well together over a slow fire, till the sugar begins to boil; then stir in another pound of sugar; keep stirring it until it grows thick; then take it off the fire, and drop it in cakes upon earthen dishes; set them in a warm place to dry; when it becomes hard, brittle, and looks white, it is done.

To Take Out Fruit Stains.—Tie up cream tartar in the spotted places, and put the garment into cold water, and boil it. If the stains are much spread, stir cream tartar in this water. If still visible, boil the garment in a mixture of super carbonate of soda, a tablespoonful to a pail of water.

Sealing-Wax for Fruit Cans.—Take rosin, eight ounces; gum shellac, two ounces; bees'-wax, one-half ounce, and if you desire it colored, English vermillion, one and a half ounce. Melt the rosin, and stir in the vermillion, if used. Then add the shellac slowly, and afterwards the bees'-wax. This will make quite a quantity, and needs only to be melted to be ready at any time.

Spiced Citron. *Mrs. W.'s.*—To 7 pounds of citron, take 3 pounds of sugar and 1 pint of vinegar;

whole allspice and cinnamon, according to taste; break the cinnamon amongst it, put the allspice in a little bag. Boil the vinegar and sugar three different times, pouring it over the citron each time; the last time, cook the citron with it; put in stone jars.

Peach Kernel Flavor.—Crack the stones, take out the kernel, and scald it to take off the skin; blanch and put them into wine for use.

To Dry Pumpkin.—Cut it round horizontally in tolerably thin slices, peel them and hang them on a line in a warm room. When perfectly dry, put them away for use. When you wish to use it, put it to soak over night; next day, pour off the water, put on fresh water, stew and use it as usual. It will keep good all the year round. Excellent for pies in winter.

To Clarify Sugar.—Take a little gum arabic, and same proportion of isinglass dissolved in hot water; pour it, when dissolved, into your sugar, while boiling, and all the sediment will rise to the top, which you must skim off. Loaf sugar may be cleansed with the whites of eggs, isinglass, or gum arabic. A very little of either will suffice.

Grape Syrup.—Fill a stone pot with ripe grapes; pour in molasses enough to cover them; set in a

cool place in a pan, as in working, it may run over. It will be ready for use in a month. It is very nice through the winter for pies.

Spiced Cantaloupe. *Mrs. J.'s.*—Take 6 pounds of sugar, to every twelve pounds of cantaloupes; one-half ounce cloves; one-quarter ounce each, mace and allspice. Boil the fruit tender in water; drain off the water; then boil 1 quart of vinegar, adding the sugar and spice, and while hot, pour over them, and set away in a cool place.

Apple Ginger.—Pare and cut 12 pounds of apples in round pieces; add to them 8 pounds of fine-sifted white sugar, and 4 ounces of powdered ginger; let them stand forty-eight hours; then put all into a kettle, and boil till the apples look clear; pot them, and tie a bladder over the top of the pots. It is better if the ginger is only bruised and put into a muslin bag, to be afterwards taken out; you must use nearly double the quantity of ginger, if put in a bag.

Currant Wine.—Currants, four pounds; sugar, three pounds; water, one gallon. Place the currants, stems and all, in a tub, and mash them well; add the water; set in a cool place, and stir occasionally; continue the stirring for three days; then drain the liquor through a sieve, squeeze the pulp in a cloth, add the sugar (stirring until it is all

dissolved, and put into a barrel or cask, which should stand in a dry, cool cellar. When fermentation is over, bung up tight and leave all winter. Rack off in spring before second fermentation, and bottle after second fermentation.

To Dry Peaches.—Take ripe, but not soft peaches, pare, stone, and cut them in halves or quarters; spread them on flat dishes or boards, and set where the sun will shine upon them; take in at dusk or sun-set; they should not be put out in the wet or damp. They can be dried very nicely in an oven, after the baking is done; they must be turned while drying. Keep them in bags tied closely, and hung up.

To Dry Apples.—Apples can be dried in the same manner; pare off the skin, and take out the core; do not let them dry in the dust. Sour apples are the best for drying.

Gooseberry Vinegar.—To every quart of bruised gooseberries, put 3 quarts of water. Stir well, and let stand twenty-four hours; then strain. To every gallon of liquor, add 1 pound brown sugar, and stir well, and put away for fermentation. This vinegar possesses a pleasant taste and smell.

Brandy Cherries—Take the nicest carnation cherries; trim them, leaving a short stem to keep

in the juice; wash and wipe them tenderly, and put them into wide-mouthed bottles. Make a good syrup, and, when it is nearly done, add a pint and a half of French brandy to 1 pint of syrup; mix it thoroughly, and when cold, pour it over the cherries. If carefully sealed, the fruit will be good for years.

Walnut Ketchup.—Take half a bushel of green walnuts, before the shell is formed, and grind them in a crab mill, or beat them in a marble mortar; then squeeze out the juices through a coarse cloth, and wring the cloth well to get all the juice out, and to every gallon of juice, put a quart of red wine, a quarter of a pound of anchovies, the same of bay salt, one ounce of allspice, two of long or black pepper, half an ounce of cloves and mace, a little ginger and horse-radish, cut in slices; boil all together till reduced to half the quantity; pour into a pan; when it is cold, bottle it, cork it tight, and it will be fit to use in three months. If you have any pickle left in the jar after your walnuts are used, to every gallon of pickle, put in two heads of garlic, a quart of red wine, an ounce each, of cloves and mace, long, black, and Jamaica pepper, and boil them all together, till it is reduced to half the quantity; pour it into a pan, and the next day, bottle it for use, and cork it tight.

Vinegar. *Equal to Cider.*—Take 1 pound acetic acid; 1 quart common molasses; 10 gallons soft water; let it stand for two or three weeks, shaking it occasionally, and you will have a good article.

Acetic acid is only concentrated vinegar, so you need not have any objection to its use.

Gooseberry Champagne.—Take the gooseberries before they are ripe; to every gallon of fruit, add a gallon of water; let it stand two days, stirring it at intervals; mash and strain out the juice; to every gallon of juice, add 3 pounds of loaf or crushed sugar; leave it stand one day after mixing well; then add brandy at the rate of 1 pint to every 7 gallons; remove the scum, and leave the cask open five or six weeks; then bung down, and leave stand one year before it is bottled.

Blackberry Syrup.—Take 2 pounds of the smaller blackberry roots and 2 gallons of water, and boil them down to 3 quarts; add 5 pounds of crushed sugar and 1 pint best brandy. To 60 gallons thus prepared, add 3 pounds of allspice, and 2 pounds each, of cloves and cassia. The smaller roots are much better than the larger ones, on account of their possessing superior astringent qualities.

Tomato Mustard.—Cut in slices and boil till soft, 1 peck of tomatoes; strain them through a sieve,

and add 1 quart of vinegar; put it back on the fire, and let boil till thick. Spice it just before taking up, thus: 1 teaspoonful of cayenne pepper, 1 tablespoonful, each, ground cloves and mace, 2 of mustard and 3 of salt. This does not need to be sealed, as it keeps well without.

Cucumber Catsup.—Take 3 dozen full-grown cucumbers and 8 white onions. Peel and chop them both as fine as possible; sprinkle one-half pint of fine salt over them, and let drain on a sieve 12 hours; then add one-quarter pound of mustard-seed, and 2 ounces of black pepper, and mix all well together. Put in stone jars with strong vinegar; close up tight, and in 3 days it is fit for use. It will keep for years.

Cider Wine.—To about 16 gallons of cider, add 1 quart of elderberries, about 25 pounds of honey, 6 pounds of sugar, and 10 ounces of red tartar. Boil it, and allow it to ferment at a temperature of 60 degrees; when fermentation ceases, add one-half ounce, each, cinnamon and ginger; 5 quarts of brandy. Put in a barrel, and refine with isinglass. Bottle when clear, and in a few months it is fit for use.

Tomato Sauce.—Take 1 peck green tomatoes, cut into slices, and on every layer of them, sprinkle a little salt; let it stand 24 hours, then take out

the tomatoes. Have ready 20 large onions, pared and sliced, and 6 green peppers sliced; place in a stone jar a layer of tomatoes, a layer of onions, and a layer of peppers, with a little spice for every separate layer. The quantity of spice requisite for the above is one-half ounce, each, of cloves, allspice, and mace. Cover it with cider vinegar, and stand the jar on the stove 24 hours to simmer, but do not let it come to a boil. The above makes an excellent sauce for winter use.

To Dry Plums.—Split ripe plums, take out the stones, and lay them in a warm oven or hot sun to dry; do not let them get wet; turn them, that they may be done evenly, and when perfectly dry, pack in jars or boxes lined with paper, or keep them in bags.

To Keep Grapes.—They should be selected carefully, taking only good bunches, and removing all bruised or unsound berries. Place them in a box, a layer composed of two or three thicknesses of paper, or cotton between each layer of bunches. Put the boxes in a cool room, where the grapes will not freeze, though a slight frost will not injure them.

Blackberry Wine.—Gather when ripe, and put into a vessel with the head out; pour on boiling

water to cover them. When cool, mash the berries with your hands, and let stand several days until the pulp rises to the top and forms a crust. Then draw off the liquor into another vessel, and to every gallon, add 1 pound sugar; mix well, and put into a cask to work for ten days, and throw off any remaining lees, keeping the cask well filled, particularly at the commencement. When it ceases to work, bung it. After a few months it can be bottled.

Vinegar From Apples.—Take a bushel of sour apples, pound them up in a tub; they will shortly begin to ferment; then add some water, which they will soon absorb; keep adding day by day as much water as they will absorb. At the end of a month, strain off the liquor, add one-half pint of vinegar, hot, that has been boiled and reduced from 1 pint. In six weeks you will have excellent vinegar.

To Dry Herbs.—Dry the gathered crop, thinly spread out, and shaded from the sun; tie the herbs in small bundles, and keep them compactly pressed down and covered with white paper. Or, after drying them, put each sort into a small box, and by means of boards, of the size of the interior length and width of the box, and a screw-press, press the herbs into cakes, or little trusses. These should be afterwards carefully wrapped up in paper, and

be kept in a dry place, when they will retain their aroma as perfectly as when they were put into the press, for at least three years. By the common mode of hanging up herbs in loose bundles, the odor soon escapes.

Tomato Wine.—Take small ripe tomatoes, pick off the stems, put into a basket or other vessel and wash clean; mash well and strain through a linen cloth (a bushel will make 5 gallons); then add 2½ or 3 pounds of brown sugar to each gallon; put into a cask and ferment, by leaving the bung out 48 hours; then bung up tight. If 2 gallons of water be added to each bushel of tomatoes, the wine will be better. Try it, and be convinced.

Spiced Tomatoes.—7 pounds tomatoes, peeled, and laid in a dish. Take 3 pounds of brown sugar, 1 quart of vinegar, and a small handful of stick cinnamon, a few cloves, a tablespoonful of salt; boil and pour over the fruit; let it stand over night, then boil two hours.

Spiced Currants.—Make a syrup of 6 pounds of sugar, and a full pint of sharp vinegar, and 6 spoonfuls of mixed spices; boil and strain up 8 pounds of currants; boil until thick.

Put in glass or stone jars, and set away in a cool place.

To Dry Corn for Winter Use.—Sweet corn is the best.. Husk it. Have a pot of boiling water—put in your corn and let it boil three minutes—then cut it from the cobs and put it in pans in a warm oven. It must be stirred frequently; when perfectly dry, put it away in bags. When wanted for use, soak it all night; next day, boil it an hour with a little salt; before it is dished, stir in flour, pepper, and butter.

Use of Fruits.—Instead of standing in any fear of a generous consumption of ripe fruits, we regard them as positively conducive to health. The very maladies commonly assumed to have their origin in the free use of apples, peaches, cherries, melons, and wild berries, have been quite as prevalent, if not equally destructive in seasons of scarcity. No one, we imagine, ever lived longer or freer, from the paroxysms of disease, by discarding the delicious fruits of the land in which he finds his home. On the contrary, they are necessary to the preservation of health, and therefore make their appearance at the very time when the condition of the body, operated upon by the deteriorating causes, not always understood, requires their grateful renovating influence.

Apple Wine.—To every gallon of cider, as it comes from the press, add 2 pounds of crushed su-

gar. Boil it as long as any scum arises; then strain it through a sieve, and let it cool; add some good yeast, mix it well; let it work three weeks; then skim off the head; draw it off, and add 2 ounces of isinglass to the barrel; also, add half a pint of wine to every 8 gallons.

Raspberry Cream. *Mrs. P.'s.*—Rub a quart of raspberries through a hair sieve, take out the seeds, and mix it well with cream; sweeten it with sugar to your taste; then put it into a stone jug, and raise a froth with a chocolate mill. As the froth rises, take it off with a spoon, and lay it upon a hair sieve. When there is as much froth as wanted, put what cream remains into a deep china dish, and pour the frothed cream upon it as light as it will lie on. Very nice, try it.

Wow-Wow Sauce.—Chop parsley-leaves fine; take two or three pickled cucumbers, or walnuts, and divide into small squares, and set them by ready; put into a saucepan, butter as big as an egg; when it is melted, stir into it a tablespoonful of fine flour, and half a pint of the broth of the beef; add a tablespoonful of vinegar, one of mushroom catsup, or port wine, or both, and a teaspoonful of made mustard; simmer together till it is as thick as you wish; put in the parsley and pickles to get warm, and pour it over the beef, or send it

up in a sauce-tureen. This is excellent for stewed or boiled beef.

Peach Cordial.—In preserving peaches, there is generally more syrup than is required for the preserves. To every pint of syrup, add a pint of good brandy; stir this well together; bottle and cork tightly; this is very nice, diluted with water, for summer.

Turnip Wine.—Take a number of turnips, pare and slice them; then press them and obtain all the juice you can. To every gallon of juice, add 3 pounds of crushed sugar, and half a pint of brandy. Pour into a cask, but do not bung until it has done working; then bung, and leave stand for three months; when it is fine, bottle and cork well.

Vinegar from the Plant.—Ingredients: Three pints of water, a quarter of a pound of molasses, half a pound of coarse moist sugar. Mode: Mix the above ingredients together, pour the mixture over the vinegar plant, placed in a stone jar with a close-fitting lid, paper over the lid and keep for two months in a dry place; then pour off the liquor, boil, skim, and strain it; when cold, bottle and cork closely, and treat the vinegar plant as before.

To Keep Cranberries.—Put them in a firkin of water in the cellar. They will keep good all win-

ter, and are very nice for tarts or to stew, as a relish to eat with fowls.

Corn Oysters.—One pint of grated green corn, one cup of flour, one dessert-spoonful of salt, one teaspoonful of pepper, one egg.

Mix the ingredients together, drop, and fry them in hot lard. In taste they resemble fried oysters; are an excellent relish for breakfast, and a good side-dish for dinner.

Honey Vinegar.—To one quart of clear honey, put eight quarts of warm water; mix it well together; when it has passed through the acetous fermentation, a white vinegar will be formed, in many respects better than the ordinary vinegar.

Frosted Fruits.—Take large ripe apricots, plums or grapes; have in one dish some white of an egg beaten, and in another, some powdered white sugar; Take the fruit, one at a time, and roll them first in the egg, and then in the sugar; lay them on a sheet of white paper in a sieve, and set it on the top of the stove, or near the fire, till the icing is hard.

Currant Cream.—Take some currants thoroughly ripe; bruise them in boiled cream; add beaten cinnamon, and sweeten to your taste; then strain it through a fine sieve, and serve.

Tomato Salad.—Take 2 ripe tomatoes, free from bruises, and slice them very thin. Then add to them, 2 onions about the same size, peeled and sliced very thin; dish them around, first a slice of onion and then of tomato, till you have dished all up. Now take 4 tablespoonsful of the best salad oil; 2 of vinegar; a small teaspoonful of pepper, and half a one of salt; give it a slight shake, and it is ready for use, either with cold or hot meat. This salad is delicious, try it.

Parsnip Wine.—Boil until soft, 15 pounds of sliced parsnips in 5 gallons of water; press the liquor out of them; run it through a sieve, and add 3 pounds of white sugar to every gallon, and boil all for 1 hour. When it is nearly cold, add a little yeast on toast. Let it remain in a tub for ten days; then put it into a cask for a year. As it works over, fill it up.

Fruit Creams.—Take a half an ounce of isinglass, dissolved in a little water; then put one pint of good cream, sweetened to the taste; boil it; when nearly cold, lay some apricot or raspberry jam on the bottom of a glass dish, and pour it over. This is most excellent.

Vinegar from Tea Leaves.—A good article of vinegar can be made by taking the tea left at the

table, or by boiling over in water the tea leaves; then place the liquor in a cask, and add about a pound of brown sugar to each gallon of tea, with a little yeast. It will soon ferment, and make an excellent and cheap vinegar for table use.

Tomato Paste.—Scald and peel as many ripe tomatoes as will fill a large stone jug. Set them into a warm oven for an hour. Then skim off the watery liquid that has risen to the top; press and squeeze them in a sieve; afterwards add salt, cayenne pepper, pounded mace, and powdered cloves to your taste; to every quart of tomatoes, allow a half a pint of cider vinegar. Stew the whole slowly in a porcelain kettle for three hours, (stirring it frequently from the bottom,) till it becomes a smooth, thick paste. Then put it into small jars or glasses, and cover it closely, pasting paper over each. It is an excellent sauce, at the season when fresh tomatoes are not to be had, and is very good to thicken soup.

THE END.

INDEX.

Apple Butter.....	36	Corn, Canning, <i>green</i>	49
" Ginger.....	57	" to Dry.....	65
" Jelly, B.....	38	" Oysters.....	68
" " H.....	38	Covering for Preserves.....	52
" Marmalade.....	39	Crab Apple ".....	9
" Pickle, <i>sweet</i>	33	Cranberry Jelly.....	36
" Preserve.....	14	" to Keep.....	67
" " with Quince..	16	Crystallized Fruits, H. B.	49
" to Dry	58	Cucumber Catsup.....	61
" " Make Vinegar.....	63	" Pickle, with Onion	22
" Wine.....	65	" "	19
Apricot Jelly.....	40	" " H.....	20
" Marmalade.....	43	" " P.....	20
" Preserve	14	" " ripe.....	20
Asparagus Pickle, P.....	23	" Preserve, G.....	18
Beans, Canning.....	48	" Sauce, J	53
" Pickle, J.....	24	Currant, Canning, <i>green</i> ,	47
Beet Root Pickle.....	21	" Cream.....	68
Blackberry Brandy.....	53	" Jelly, P.....	35
" Cordial, D.....	49	" " S.....	35
" " S. D. A.	50	" " red.....	35
" Canning.....	47	" Marmalade, <i>white, red</i>	39
" Marmalade.....	40	" Spiced	64
" Syrup	60	" Shrub	54
" Wine.....	62	" Wine	57
Butternut Pickles.....	31	Egg Pickle.....	32
Cabbage Pickle, Red, P.....	22	Fruit Cream	69
" " S.....	22	" Frosted.....	68
" " with Peppers..	32	" Stains, to take out	55
Cantaloupe Rind Preserved	8	Gherkin Pickle.....	21
" Spiced, J.....	57	Ginger Candy	55
Caper Pickle.....	28	" Preserved, to imitate	11
Cauliflower Pickle.....	33	" "	17
Cement for Jars, common....	54	Gooseberry Champagne.....	60
Cherry Brandy.....	58	" Fool.....	52
" Marmalade.....	42	" Jelly	42
" Preserved, common..	9	" Preserved	16
" " P.....	9	" Vinegar.....	58
" " C.....	9	" Wine.....	50
Chow Chow Pickle.....	32	Grape Marmalade, MCC.....	39
Cider Wine.....	61	" to Keep.....	62
" to Keep Sweet.....	51	" Pickle.....	29
Citron Preserve, P.....	17	" Syrup.....	56
" Spiced. W.....	55	Green Pickle.....	33

Green Gage Marmalade.....	43	Quince Marmalade, G.....	37
" " Preserve,.....	13	" Preserve, P.....	7
Herbs, to Dry.....	63	Radish Pod Pickle, P.....	30
Honey Vinegar.....	68	Raspberry Cream, P.....	66
Jellies, without boiling.....	41	" Marmalade, H. 39	
Lemon Pickle.....	24	" " P. 40	
" " C.....	25	" Preserve.....	15
" " Preserve, J.....	12	" Vinegar.....	54
" " S.....	18	Rhubarb Jelly, S.....	40
Mushroom Pickle, <i>large</i>	23	" Preserve.....	14
Muskmelon Mangoes.....	28	" Wine.....	52
Nasturtium Pickle, P.....	30	Sealing Wax, <i>for cans, &c.</i>	55
Onion Pickle, <i>with Cucumber</i>	22	Strawberry Canning.....	45
" ".....	26	" Marmalade....	42
Orange Marmalade.....	41	" Preserve, whole	7
" " Preserve.....	12	" " P.....	8
Parsnip Wine.....	69	" " J.....	8
Peach, Canning.....	45	Sugar, to Clarify.....	56
" " R.....	45	Sweet Pickle, P.....	25
" " Cordial.....	67	Tomato Butter, S.....	42
" " to Dry.....	58	" Catsup.....	52
" " Kernel Flavor.....	56	" " <i>uncooked</i>	53
" " Leather, McC.....	53	" Canning, P.	47
" " Mangoes.....	30	" ".....	48
" " Marmalade.....	36	" Marmalade.....	43
" " Pickle, <i>cling</i>	27	" Mustard.....	60
" " <i>free</i>	27	" Pickle.....	31
" " Preserve, P	6	" " <i>green</i>	34
" " " S.....	6	" " <i>egg</i>	34
" " " common.....	6	" Preserve.....	10
" " " <i>with Brandy</i> ..	7	" " P.....	10
Pear Canning.....	46	" Paste.....	70
" " Marmalade, P.	43	" Salad.....	69
" " Preserve, P.....	8	" Sauce.....	61
Pea Canning.....	48	" Spiced.....	64
Pepper Pickle, <i>with Cabbage</i>	32	" Vinegar.....	50
" " Pod Pickle.....	23	" Wine.....	64
Piccalillo Pickle, <i>or Indian</i>	26	Turnip ".....	67
Pineapple Canning, P.....	46	Use of Fruits.....	65
" " Preserve, P.....	15	Vinegar from Apples.....	63
" " " H.....	15	" equal Cider.....	60
Plum, to Dry.....	62	" from the Plant.....	67
" " Pickle.....	28	" Honey.....	68
" " Preserve, <i>purple</i>	13	" from Tea Leaves..	69
" " " P.....	13	Walnut Catsup.....	59
Preservi'g Fruits in Brandy	14	" Pickle.....	29
Pumpkin, to Dry.....	56	Watermelon Butter, W	37
" " Preserve.....	11	" Molasses....	51
Quince Preserve, <i>with Apple</i>	16	" Pickle, W....	27
Quince Marmalade, H.	37	Wow Wow Sauce.....	66

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